

2020

Ox Restaurant Menu 2020

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Lunch Menu

OX is committed to developing close relationships with local suppliers, available seasonal produce. As a result, each dish leaving the kitchen is on the plate has an integral role in showcasing v

2 Course £24 / 3 Course £29

Also available at lunch: 6 Course Winter Tasting Menu £60



Winter snacks – £4

Sourdough, Cuinneog butter



Starter

- Celeriac, chanterelle, lovage, beetroot
- Cured river trout, mussels, horseradish, buttermilk
- Rademon estate pigeon, spelt, mustard, smoked carrot (may contain shot)

Add matching glass of wine – £9.00

Main

- Venison pithivier, salsify, shallot, bone marrow
- John Dory, curry, sprouting broccoli, bergamot
- Butternut squash, gnocchi, chestnut, kale

– Pomme Purée – £5

Add matching glass of wine – £9.00

Dessert

- Baked lemon curd, sablé, rhubarb, jasmin
- 70% Chocolate, blood orange, coconut sorbet
- Selected Irish cheeses, fermented celeriac, crisp bread

Add matching glass of wine – £9.00

Petit Fours

Passion fruit, chocolate, rosemary

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.

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OX Winter Menu
6 Course £60 (Wine Pairing £35)



Sample Tasting Menu 23.01.2020

Beetroot tartlet, duck liver

Gougère, Coolattin cheddar, beer

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Sourdough, Cuinneog butter

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Scallop, bisque, squid ink, lemongrass

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Cured river trout, mussels, horseradish, buttermilk

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Spelt, ox tongue, smoked carrot, mustard

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Châteaubriand, black garlic, chestnut, celeriac

~

Selection of Irish Cheese, fermented celeriac, crisp bread

(£9 supplement for three cheeses)

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Baked brown sugar, coconut, ginger

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Rhubarb, white chocolate, gin, pink peppercorn

~

Passion fruit, chocolate, salted caramel, Irish coffee

We recommend 1.5 – 2hrs for tasting menu dining.

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Gin

- Bertha’s Revenge, 42%, Ballyvolane House, Co. Cork
- An Dúlamán, 43.3%, Co. Donegal
- Thin Gin, 40%, Co. Waterford
- Exiles, 41.3%, Co. Kerry
- Gunpowder Irish Gin, 43%, Co. Leitrim
- Shortcross, 46%, Rademon Estate, Co. Down
- Boatyard Distillery, 46%, Co. Fermanagh
- Glendalough, 41%, Co. Wicklow

- £7
- £8
- £7
- £8
- £8
- £7
- £7
- £7

Vodka

Ruby Blue, 40%, Co. Down

£7

Beer & Cider

OX Yard, 4.5%, Champagne yeast, Co. Antrim (330ml)

Yardsman lager, 4.8%, Co. Antrim (330ml)

MacIvors, 4.5%, Vintage Reserve, Co. Armagh (330ml)

Inish Mac Saint, 4.2%, Co. Fermanagh (500ml)

Northbound 20 Pale Ale, 4.3%, Co. Derry (500ml)

£5

£5

£5

£8

£8

Non-Alcoholic

Poacher’s Wild Elderflower Tonic Water, Co. Wicklow

Poacher’s Rosemary and Orange Tonic Water, Co. Wexford

Sparkling Apple, Long Meadow Farm, Co. Armagh

Kombucha, The Bucha’s Dog, Co. Antrim

£4

£4

£5

£6

Whiskey

Black Bush, 40%, Co. Antrim

Bushmills 10 Years, 40%, Co. Antrim

Dunville's Three Crowns, 43.5%, Co. Antrim

Teeling Single Malt, 46%, Co. Dublin

Dead Rabbit, 44% Co. Laois

Redbreast Lustau, 46%, Co. Cork

Knappogue Castle, 12 Years, 40%, Co. Clare

Bushmills 16 Years, 40%, Co. Antrim

£7

£8

£9

£9

£9

£15

£15

£15

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Wine List

Our extensive wine list has been created to compliment every aspect of

Sherry / Yellow Wine

Manzanilla, La Gitana, Hidalgo, 15% Sanlucar de Barrameda
Yellow Wine, 2011, Daniel Dugois, Arbois, 14.50% Jura

£ 8
£ 15

Non-Alcoholic

Rosemary and orange Poacher's Premium Irish Tonic Water
San Pellegrino, Blood Orange
Sparkling Apple, Long Meadow Farm, Co. Armagh
Chardonnay grape juice, Alain Milliat, Mencía
Merlot grape juice, Alain Milliat, Gaillac

£ 4
£ 4
£ 5
£ 5
£ 5

Champagne & Sparkling Wine

Prosecco Valdobbiadene, Casa Gheller, Extra Dry, 11%
Henri Champliau, Brut Rosé, Crémant de Bourgogne, 12.50% Burgundy
Champagne Bernard Remy, Brut Premier Cru NV, 13%
Latitude’ 1er Cru, Blanc de Blancs, Larmandier-Bernier, 12.50% Champagne

Albury Estate, Classic Cuvée, 2014, 12% Sussex

Glass

£11
£11

£15
£20

Carafe

Bottle

£50
£52
£80

£150

£96

Autumn wines from interesting places – White

I

Muri Bianco, 2017, Vigneti del Salento, 12,50% Puglia

Catarratto, 2018, Ciello Bianco,

12.50% Sicily

Godello, 2018, Gotas de Mar, 12.50% Ribeiro

Chardonnay, 2018, Fleur de Charlotte, 13% Languedoc

Folle Blanche, 2018,

Pierre Luneau Papin, 11% Loire

Chenonceaux, 2016, Domaine Bellevue, 13% Loire

Pusole Bianco, 2017, 13.50% Sardegna

Petritis, 2017, Xynisteri, 13.50% Cyprus

Chardonnay “Collonge”, 2017, Chermette, 13.50% Beaujolais

Alvarinho, Soalheiro, 2018, Melgaço, 12.50% Alvaredo

Les Costes, 2016, Pierre Cros, 13% Minervois

Müller Thurgau, 2018, Schäfer-Fröhlich, 12.50% Nahe

Bouillon aux Dames, 2018,

Chenin Blancs, Les Équilibristes, 13% Anjou

Weissburgunder RS, 2014, Salwey, 12.50% Baden

Ezerjó, 2016,

Kamocsay JR, 12% Hungary

Sauvignon-Piquepoul, 2017, Domaine la Madura, 12.50% Saint Chinian

Grüner Veltliner, 2018, Weingut

Precht, 13% Austria

Savennières, 2015, La Croix Picot, Fournier Longchamps, 13%

Loire

Glass

£7

£8

£9

£9

£9.50

£10

£11

£13

Carafe

£20

£23

£28

£28

£29

£32

£32

£40

Bottle

£29

£34

£41

£41

£43

£48

£50

£59

£43

£49

£49

£49

£53
£53
£54
£56
£69

Autumn wines from interesting places – Rose

La Source Rosé, 2018, Château Vignelaure, 12.50% Coteaux d'Aix

Glass

£9

Carafe

£28

Bottle

£40

Autumn wines from interesting places – Red

FYI, 2017, Felix Solis, 14% La Mancha

Le Paria, 2018, Ventenac 13.50% Languedoc

Merlot-Syrah, Cuvée des Amis, 2018, 12.50% Côtes de Thongue

Alessandrino, 2017, Valli Unite, 12% Piedmont

Mondeuse, 2016, Domaine de Chevillard, 12% Savoie
Marsannay, 2013, Domaine Jean Fournier, 13% Burgundy
Côtes du Rhône, 2016, Domaine Roche-Audran, 13.50% Rhône
Le Vin est une Fête, 2017, Elian da Ros, 12.50% Côtes du Marmandais
Quinta Vale Veados, 2015, Touriga National, Syrah, 13.50% Tejo
Pinot Noir, 2017, Johanneshof Reinisch, 12.50% Austria
Resalte, 2014, Ribera de Duero, 14.50% Castilla-Leon
Aglanico, 2012, Taurasi, 14% Campania

Glass

£7
£9
£9
£9.50

£12
£17

Carafe

£20
£28
£28
£30
£39
£60

Bottle

£29
£41
£41
£43

£58
£85
£40
£51
£47
£58
£65
£65

Classics – White

Menetou-Salon, 2017, Minchin, 'La Tour Saint Martin', 13.50% Loire
Riesling Dirstelberg, 2017, Agathe Bursin, 13% Alsace
Condrieu, 2017, Chery, Andre Perret, 15% Rhône
Chablis, 2016, Laurent Tribut, 12.50% Burgundy
Montagny 1er Cru, 2016, Olivier Leflaive, 13% Burgundy
Puligny-Montrachet, 2016, Bouchard Père & Fils, 13% Burgundy
Corton-Charlemagne, Domaine de Montille, 12.50% Burgundy

Glass

£11
£15.50

£30

Carafe

£35
£42
£100

Bottle

£50

£61

£150

£89

£104

£135

£215

Classics – Red

Morgon, 2017, Château De Grand Pré, 13% Beaujolais

Château Tournefeuille, 2015, 14.50% Lalande de Pomerol

Crozes-Hermitage, 2016, 'Les Jalets,' P. Jaboulet, 12.50% Rhône

Château Beau-Site, 2015, Saint-Estèphe, 13% Bordeaux

Hautes-Côtes de Nuits, 2016, Cuvée K, Ch. De Laborde, 13.50% Burgundy

Châteauneuf-du-Pape, 2015, Roger Sabon, Cuvée Les Olivets, 14.50% Rhône

Château La Tour Martillac, 2013, Grand Cru Classé, 13%, Pessac Léognan

Château Kirwan, 2013, Margaux, 13% Bordeaux

Château Lagrange, 2014, Saint-Julien, 13.50% Bordeaux

Morey-Saint-Denis, 2012, Charles Thomas, 13% Burgundy

Château Batailley, 2015, 13% Pauillac

Côte-Rôtie "Ampodium", 2013, Domaine Rostaing, 13% Rhône

Château Feytit-Clinet, 2014, 13.50%, Pomerol

Charmes-Chambertin Grand Cru, 2015, Pierre Naigeon, 14.40% Burgundy

Glass

£ 15

£ 17

Carafe

£ 37

£ 60

Bottle

£ 55

£ 89

£ 55

£ 65

£ 67

£ 82

£
100

£
116

£
129

£
162

£
167